COMPETENCE 5209 B

Multipurpose Modular Oven

Operating Instructions

Experience at your service

With your new oven it will be easier and more fun to cook and prepare all kinds of roasts or grills.
To get the best out of all the options offered with this equipment, we advise you to read the instructions for use carefully.
Keep these instructions for future reference, they will enable you, and anyone else using the oven after you, to perform easily all the operations required for installation and use.
The instructions for use have also been organized in such a way as to enable you to get to know your oven gradually.
The Index provides you with a list of the various functions of the oven, the safety devices, lighting, electronic clock, cooking shelves, as well as tables - all drawn up according to tests performed in our laboratory for electric household appliances - and a whole series of useful advice and hints for cooking and preparing roasts or grills, including how to clean the oven.
In the event of faults or breakages you can consult the pages at the back, where you will find useful information to help solve all kinds of problems by yourself. If that is not enough you can always apply to our after-sales service where the technicians are at your complete disposal.
We hope you enjoy working with your new AEG oven!

Disposal of the packing material and of your old oven

When disposing of the packing material, be kind to your environment!
For transport, our products need particularly efficient protective packing. We try to limit our packing only to what is really necessary, ensuring that the materials used are ecological and recyclable. Parts made of wood have been chemically treated. Cardboard is made of 80-100% recycled paper. Wrapping film is made of PE (polyethylene), strapping of PP (polypropylene) and padding of PS (polystyrene foam), free from chlorofluorate hydrocarbons. The materials are all made from hydrocarbon compounds and are totally recyclable. Thanks to treatment and re-use, raw materials can be saved while cutting down the volume of waste produced at the same time.
Please return the packing to the shop where you bought the appliance so that it can be used again.
Before getting rid of your old oven, make sure that it is no longer fit for use. Then send it to the nearest centre for treating and recycling materials; your town council will be able to give you the address.

Printed on recycled paper - nature lovers act accordingly...

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Warnings

For the installation technician

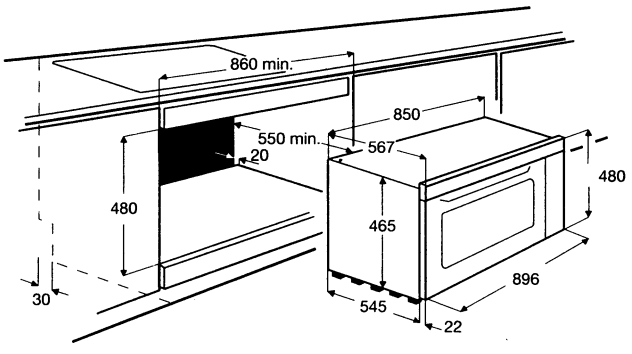
Safety precautions and connection of the appliance

- Accident-prevention regulations must be carefully complied with as well as all VDE standards and rulings and those issued by the local electricity board concerning the connection of the appliance.
- The power must be switched off when connecting the appliance and when changing the light bulb in the oven.
- After the appliance has been installed, avoid contact with the insulated parts.
- The appliance must be protected with an automatic switch, with fuses or with protection devices with a contact opening of at least 3 mm.
- The earth lead must be long enough so that, if the oven has to be pulled out of the unit to repair a fault, it is not placed under stress until after the power leads in the connecting cable.

Connection

Maximum absorbed power:
Heating element voltage: 230 V
Maximum absorbed power: 3.0 kW
Connection to earthed sockets

Installation dimensions



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Building into the kitchen unit

If the oven is to be built into a modular kitchen unit, the plastic covering must be treated with heat-resistant adhesive (100°C). This adhesive prevents the covering from being deformed or detached, especially on the narrowest sides of the units.
The rear wall and one side wall of the appliance may be placed against cupboard or room walls of any height, while the other side wall may be placed against part of the unit must not be higher than it.
The base on which the oven is placed must be strong enough to support the weight of the appliance, which must be installed only and exclusively in a horizontal position.

Installing the appliance
After making the electric connection, push the appliance in and fix it in place inside the compartment in the cupboard or unit provided for the purpose.

Safety precautions

For the user

- When baking, roasting or grilling, remember that the oven door gets hot. Keep children well away from the oven.
- **The above advice applies especially when grilling or when cleaning the oven with the pyrolitic method (where envisaged).**
- Never use the oven to heat the room.
- Be careful with household appliances connected to the sockets ear the oven. The connecting lines must not be fixed below the oven door.

Advice on avoiding damage

- Never line the bottom of the oven with sheets of aluminium foil and do not lay frying pans, saucepans, etc. on it, as this could damage the oven enamel due to the effects caused by accumulated heat.
- Any drops of fruit juice that fall from the baking tray leave stains that cannot be removed.
- If the appliance is fitted with a cooling fan, this may continue operating even after the oven has been switched off (that is with all switches turned to 0 or Off). The fan may also switch on automatically as a result of the effect produced by residual heat in the oven. It will also switch off automatically.
- Never pour water directly into the hot oven, as this could damage the enamel.
- Never keep inflammable objects inside the oven as they could catch fire when switching on.
- Do not sit or lean on the oven door or on the sliding tray support.
- Clean the gasket of the oven door regularly to ensure that it closes perfectly.
- For safety reasons it **is absolutely forbidden** to clean the oven with a steam jet or high pressure cleaner.
- This appliance complies with regulations on the prevention of radio disturbances as per EEC directive 87/308/EWG; EN 55014/DIN VDE 0875 Part 1 or EN 55011/DIN VDE 0875 Part 11 and, if need be, with the standards concerning extra currents EN 60555 Part 1-3/DIN VDE 0838 Part 1-3.

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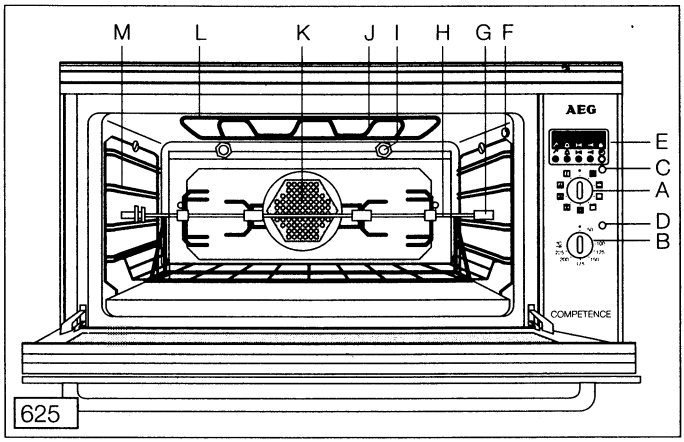
Control panel



A Operating switch with the following settings:
(from right to left)

- Oven light
- Top or bottom heat
- Bottom heat
- Top heat
- Spit
- Infrathermal grill
- Hot air/Top heat
- Hot air
- Defrosting

B Temperature switch for the following settings:
from 50 to max. 270°C (Temperatures in degrees Celsius)

C The yellow pilot lamp lights up if the switch A (heating) is switched on.

D The red pilot lamp lights up while the oven is heating and switches off as soon as the set temperature is reached.

E Electronic clock with time indication, timer, meat thermometer display, automatic on/off switch.

F Meat thermometer socket.

G Spit fitting slot.

H Spit.

I Oven light 2x25 Watt.

J Grill heating coil.

K Hot air fan.

L Top heat.

M Shelf runner.

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Switching on

The switch **A** may be turned to either right or left.
The switch **B** may be turned to the right only as far as the **°C max.** symbol; to return it to its original position, just turn it to the left.

Heating procedure

Top and bottom heat
In this case the heat comes evenly from top and bottom directly onto the cake or roast.
This makes the roast crisp and juicy.
In this way you can bake and roast on the same shelf, because the heat is distributed evenly.

Cooking with bottom heat
To be chosen for preparing biscuits, meringues, yeast dough.. ...

Cooking with top heat
Excellent for browning and, at the end of the cooking time, for obtaining a good crust.

Spit roasting
For grilling meat and game (with the heating coil and the spit).

Infrathermal grill
In this case both the heating coil and the fan are operating. This type of cooking is suitable for grilling and roasting large cuts of meat and game all on the same shelf. Also ideal for gratins.

Intensive cooking
With top and bottom heat. For baking cakes and moist biscuits, all on one shelf.

Hot air
The fan and the heating coil keep hot air circulating evenly, so that the same amount of heat comes from all sides. This enables you to save time and energy, as the food is cooked at lower temperatures.

Defrosting
All kinds of frozen food can be defrosted quickly using the fan.

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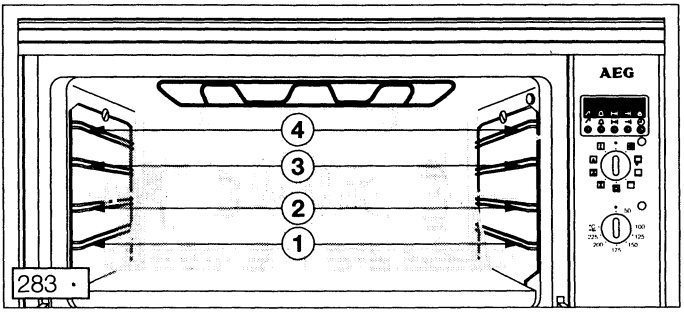
Runners for fitting the oven accessories

On both sides of the oven there are runners at four different heights (from bottom to top) on which you can fit the grill, the dripping pan, the cake tray, the terra-cotta pizza tray and the spit.



Cleaning the oven for the first time before use

Cleaning the alloyed steel

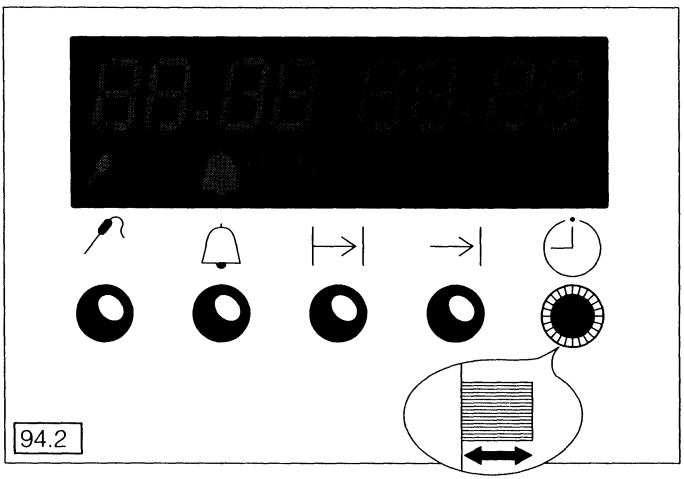
On the front parts made of alloyed steel use ordinary detergents suitable for this type of material, which create a protective film so that fingerprints do not show.

Cleaning the accessories

Before use, clean all the accessories, the oven, the dripping pan, the grill etc. with detergents found normally on the market.

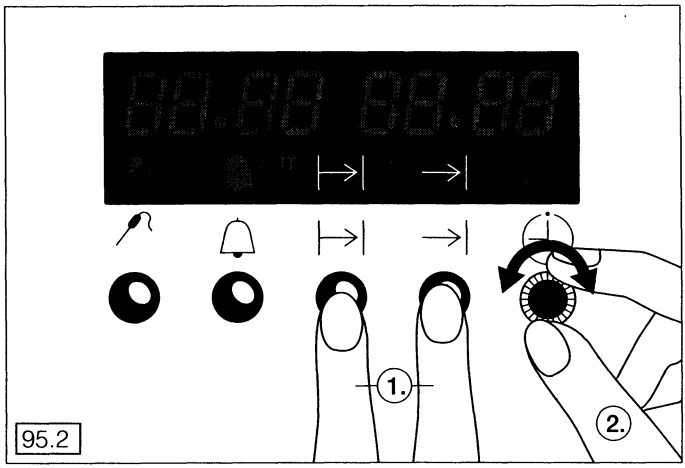
Switching on the electronic clock

As soon as the oven is connected the clock display begins to flash (right side). This happens whenever there is an interruption in the power supply.



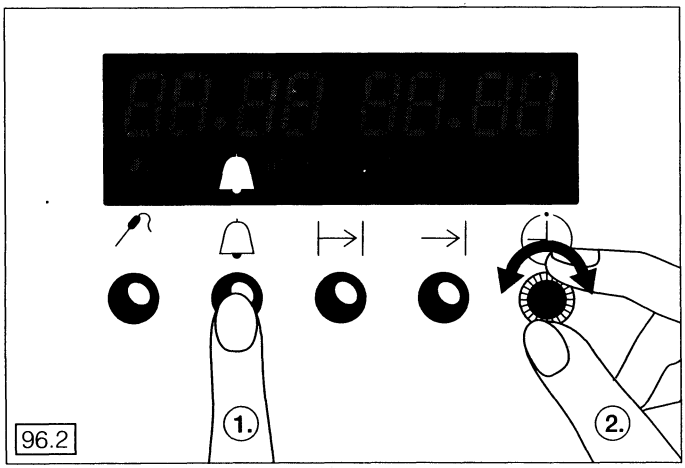
Control knob

Setting the time



Press the duration ⊢| and end |→ buttons at the same time. When adjusting the clock the numbers/symbols light up and are light in colour. From 22.00 to 6.00 hours the indications on the display are dark in colour **(low energy operation).** Your oven is now ready for use.

Timer-Adjustment



Switch off the buzzer and press 1 🔔 again. The same applies to all the other clock functions.

Important

All the data settings can be recalled during oven operation by pressing the respective button.

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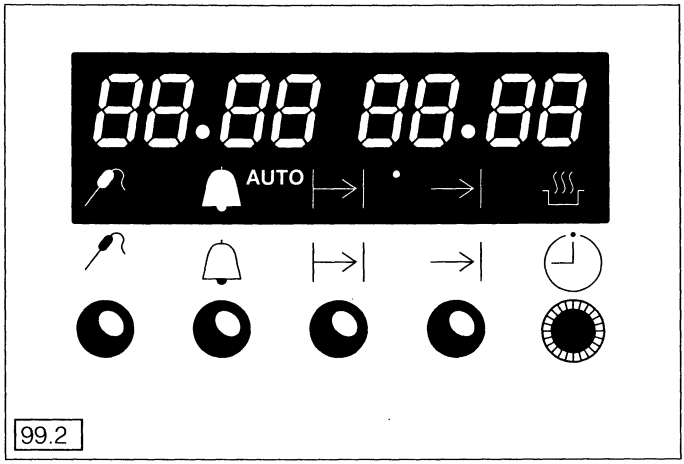
Switching on and off

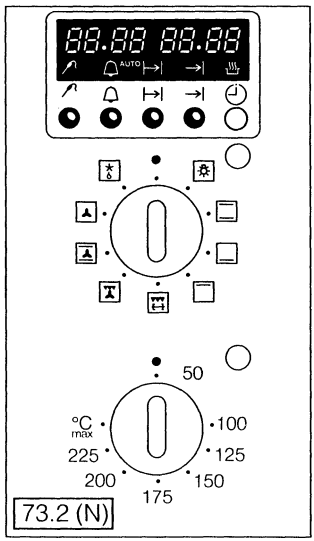


Clock symbols

Setting the meat reference temperature in °C.

Remains lit until cooking is complete.

All the other symbols are already defined with the first setting up (adjust the clock time).



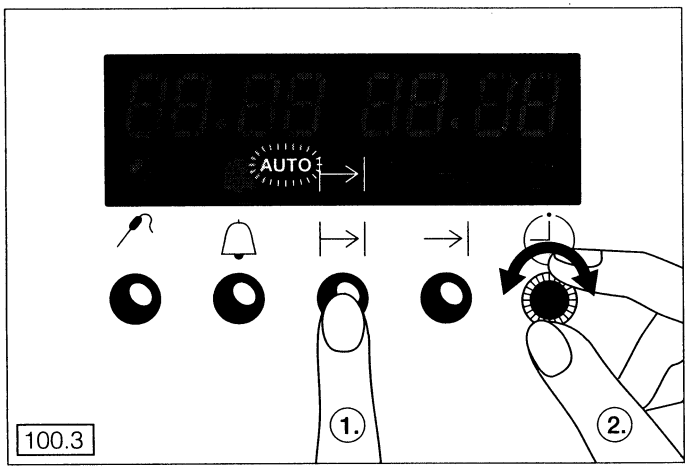
Manual switching on and off

Switch on both the switches following the instructions in the table (cook book).

Switch off both switches when the oven is ready.

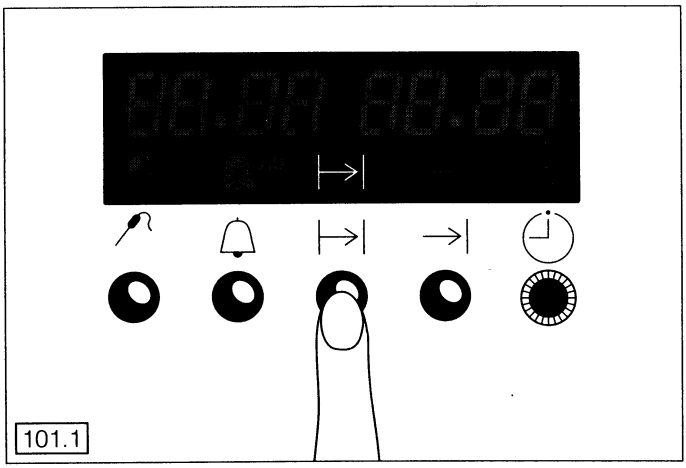
Before lighting the oven with the clock, both switches must be set.

Automatic switching off



lights up for automatic operation; to correct it, follow points 1 and 2.

Switching off



Switch off all the oven switches.

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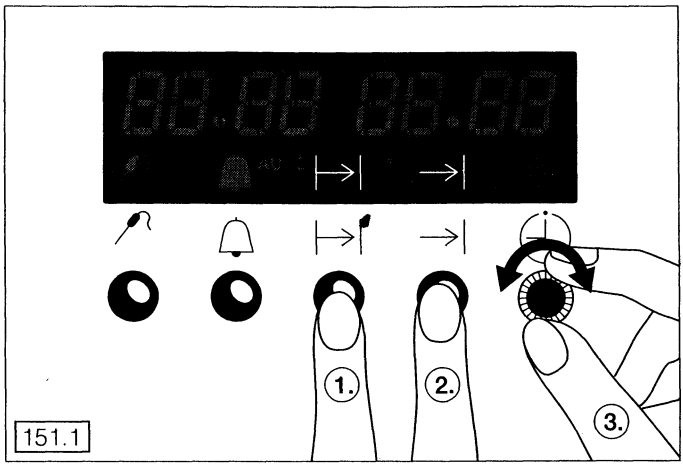
Automatic switching on and off

The oven switches on and off automatically. You can therefore set the switching on and off times separately.



AUTO lights up for automatic operation.
To correct it, follow points 1, 2 and 3.

Important

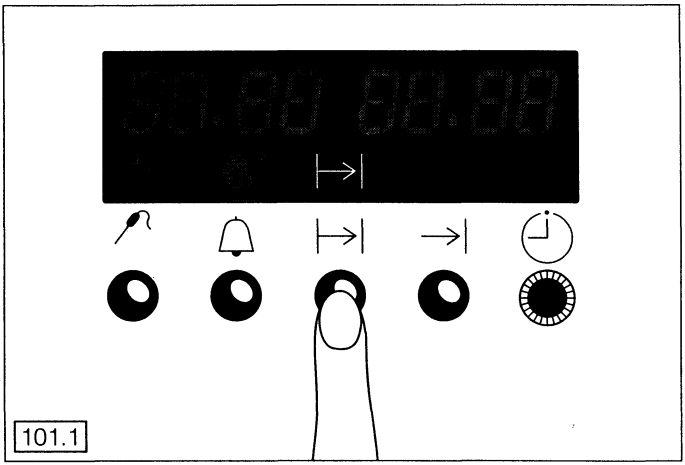
The light in the oven switches off after the duration and end of the cooking time have been set **(low energy operation).** When the oven switches on, the light comes on too.

Example

Duration ⊢| 2 hours
End →| 12.00

The oven switches on automatically at 10.00 **(without requiring any control)** and switches off automatically at 12.00.

Switching off



Switch off all the oven switches.

Grease filter

The grease filter provided protects the fan (behind the rear wall) against dirt.

Therefore it must always be fitted if:

- **during hot air operation meat is being roasted on the grill or in a pan without a lid (so it need not be fitted during normal baking, for example of cakes).**
- **during operation of the infrathermal grill , when using the grill with the dripping pan or a pan without a lid.**

Fitting the filter

Hold the filter by the handle and insert the two supports from top to bottom into the slots in the rear wall of the oven (see figure).

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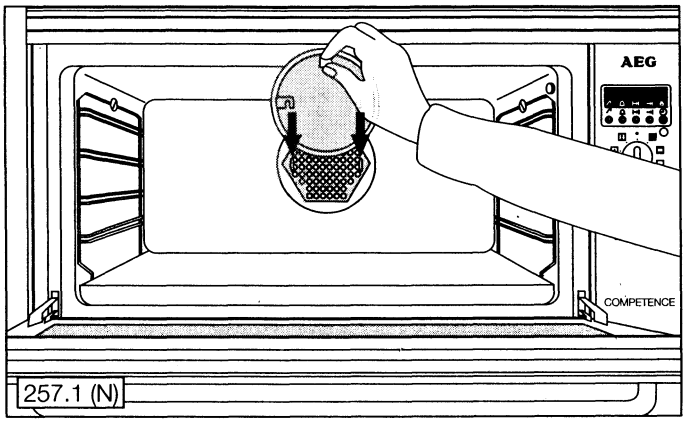
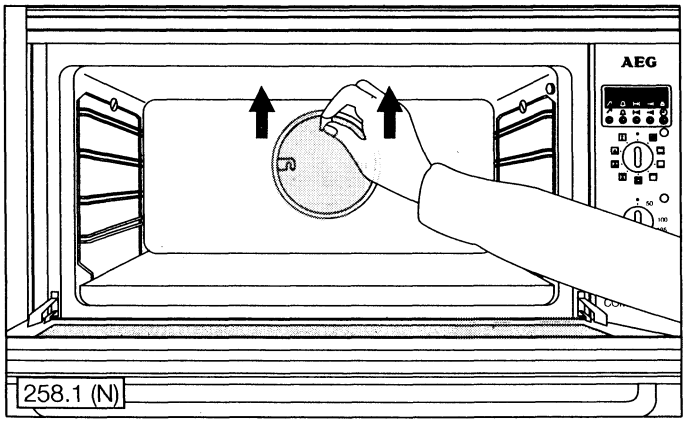


Removing the filter

Ensure that the filter perfectly closes the opening in front of the fan.

To clean, switch off the oven, turning all the switches to position 0 or OFF.

The filter must be cleaned accurately from time to time. To remove it from the oven, just grip it by the handle and pull it upwards to extract it from the rear wall.



Cleaning the filter

Boil the filter in a pan of water to which you have added ordinary washing-up detergent or soft soap. Do not fit the filter back into oven until it is perfectly dry.

Type of cake or biscuit	Runner from bottom	Hot air	OH/UH	Hot air OH/UH	Time cooking hours:mins.
Cakes in moulds					
Deep cakes	2 f.b.	160-170	170-180	–	1:00-1:30
Madeira cake	2 f.b.	150-160	160-180	–	1:00-1:30
Yeast cakes	2 f.b.	160-170	170-190	–	1:00-1:30
Gateaux	2 f.b.	160-170	170-190	–	0:30-1:30
Sponge cake	2 f.b.	160-170	170-190	–	0:45-1:00
Pastry cases	2 f.b.	160-170*	200-220*	–	0:15-0:30
Flan cases	2 f.b.	160-170	180-200	–	0:25-0:35
Covered apple tarts	2 f.b.	–	170-180	170-180	0:50-1:15
Savoury pies and pastries (Quiche Lorraine, etc.)	1 f.b.	–	170-200	170-180	0:50-1:15
Cheese cakes	2 f.b.	–	170-180	150-160	1:15-1:30
Tray baked biscuits or cakes					
Ring/plait of risen dough	2 f.b.	160-170	180-200	–	0:30-1:00
Heavy yeast bread (e.g. stollen)	2 f.b.	160-170*	170-180*	–	0:30-1:00
Bread (rye)	2 f.b.	–	250*	–	0:20
	2 f.b.	–	180-200	–	0:30-1:30
Apple strudel	2 f.b.	–	200-210*	170-190*	0:30-1:00
Puffs/Eclairs	3 f.b.	170-180*	200-210*	–	0:20-0:35

Swiss rolls	3 f.b.	–	190-200*	190-200*	0:10-0:20
Filled pastry slices	3 f.b.	160-170	180-200	–	0:30-0:50
Butter cake	3 f.b.	–	200-210*	190-200*	0:15-0:25
Fruit tarts	3 f.b.	–	160-200	160-170	0:35-1:00
Fruit tarts withv short pastry	2 f.b.	–	180-190	160-170	0:45-1:30
Pizza on the terra-cotta tray	1 or 2	–	220-250*	220-250*	0:10-0:20
Small cakes					
Short biscuits	3 f.b.	150-160	180-190	–	0:06-0:20
Fancy biscuits	3 f.b.	150-160	170-180	–	0:10-0:25
Sponge biscuits	3 f.b.	150-160	170-180	–	0:15-0:20
Meringues	3 f.b	100-120	100-120	–	1:45-2:00
Macaroons	3 f.b.	140-150	150-170	–	0:25-0:30
Vol-au-vent	3 f.b.	–	200-210*	180-200*	0:15-0:30
Savoury rolls	3 f.b.	–	200-250	–	0:20-0:35
Soufflés					
Sweet, savoury	3 f.b.	–	200-220	190-210	0:30-1:15

* Pre-heat the oven.

Tips for baking

- Bake cakes on only one shelf.
- Remove the grease filter when baking with hot air and hot air + TH/BH.
- If possible, use dark metal trays and moulds. Cakes cook better in these and brown faster than when baked in glass or porcelain moulds.
- Always switch off the oven 10 to 15 minutes before the end of the cooking time, this saves power.
- Larger quantities need longer cooking times than average or small quantities.

The times given in the tables refer respectively to 1 mould or 1 tray.

Terra-cotta pizza tray

The terra-cotta pizza tray is particularly suitable for baking pizza or bread. The porous stone allows quick and perfect cooking of the dough and a crisp tasty crust.
Place the terra-cotta tray on the grill and insert it in the first or second groove from the bottom. Always pre-heat the oven sufficiently.
Do not oil or grease the terra-cotta tray.
For cooking times and temperatures, see the table.
Top clean the tray use only clean water without adding any detergent.

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Dish	Runner from bottom	Infrathermal grill with grease filter	TH/BH	Hot air with grease grease filter	approx; time coooking hours:mins.
Joint of roast beef	1 or 2	200-220	210-240	–	2:30-3:00
Roast beef sirloin	2 or 3	180-200*	220-250*	180-220*	0:30-0:50
Roast pork	1 or 2	160-180	200-220	160-180	1:30-3:00
Roast veal	1 or 2	160-180	200-220	160-180	1:30-2:30
Meat loaf	2 or 3	160-180	200-220	170-180	1:15-1:30
Chicken	1 or 2	160-180	220-250	170-190	1:00-1:30
Saddle of venison	2 or 3	–	220-250*	–	0:30-1:00
Duck	1 or 2	170-180	210-220	170-180	1:30-2:00
Goose	1 or 2	160-170	200-210	160-170	2:30-3:30
Turkey	1 or 2	160-170	190-210	150-160	2:30-4:00
Fish	2 or 3	160-170	200-210	170-180	0:30-1:00

* Pre-heat the oven.

The times given refer to average values, this means that with smaller quantities the cooking time may be shorter, while it must be longer for larger quantities.

Tips for roasting

- When cooking meat or game, use roasting pans or tins if possible to save cleaning.
- Turn the meat during cooking, especially if the pieces are of an irregular shape.
- Baste or add water as necessary.
- Once the cooking time is over, let the meat rest in the oven for 10 minutes.

Roasting and cooking with the infrathermal grill using the meat thermometer

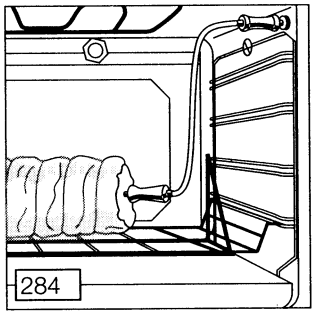
The meat thermometer enables you to roast and cook more easily using the infrathermal grill.

There is a heat-sensitive element on the tip of the metal needle: If the meat thermometer has been placed in the oven, the oven will operate automatically until the temperature inside the meat is the same as the reference temperature set on the electronic clock.

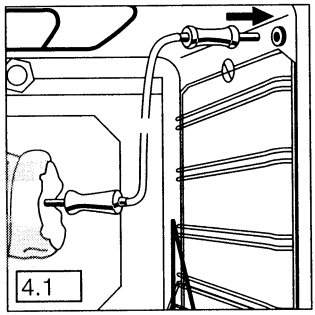
Attention:
Use only the heat probe supplied with the oven! If it needs replacing, insist on original AEG spare parts.

Switching on

1. Insert the tip of the meat thermometer as far as possible into the meat, so that it is perfectly in the centre. Now place the meat in the oven.



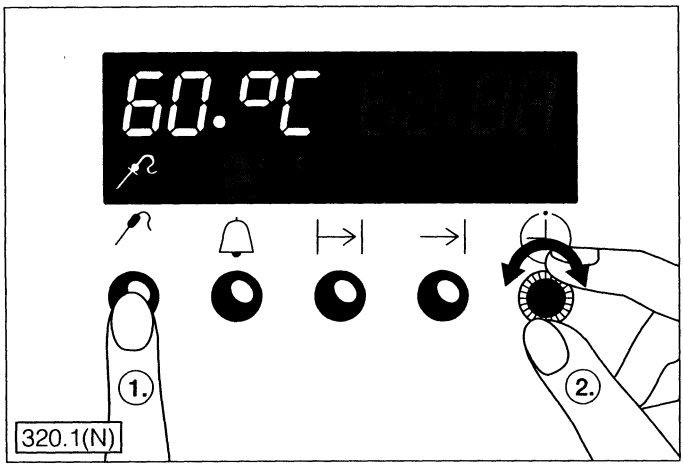
2. Insert the meat thermometer plug in the socket in the oven.



Switching on

3. A basic setting of **60°C** appears on the display of the electronic clock; this temperature may be increased or decreased.

4. Press the electronic clock button ⏍ and set the desired temperature using the control knob ⏲/AUTO
   For example, if you have set a temperature of **85°C,** this will appear on the left part of the clock screen.
   An initial temperature of **30°C** will appear on the display and the symbol ⏍ will light up.



5. Then set the desired type of heating with the functions switch and the oven temperature switch, if necessary using the enclosed table as a guide (for roasting, infrathermal grill, cooking times and shelf heights).

Note

The electronic clock indicates the temperature in °**C** that the meat cooking in the oven will reach at a given time.
To check the set meat temperature, press the button ⏍ on the electronic clock.

Switching off

As soon as the desired temperature is reached inside the meat, a buzzer sounds and the display begins to flash.
To stop the buzzer, just press the button ⏍.
The heating and the oven light will switch off automatically.
The display switches off as soon as the meat thermometer is disconnected from the socket provided inside the oven.
Then turn the functions switch and the oven temperature switch to position 0.

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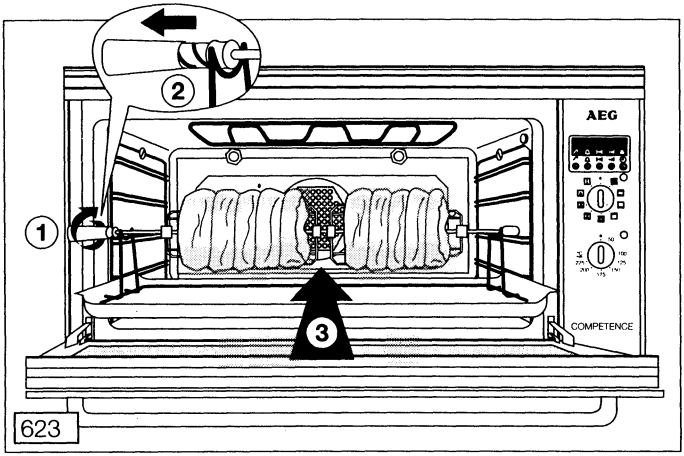
Reference temperature settings for the meat thermometer

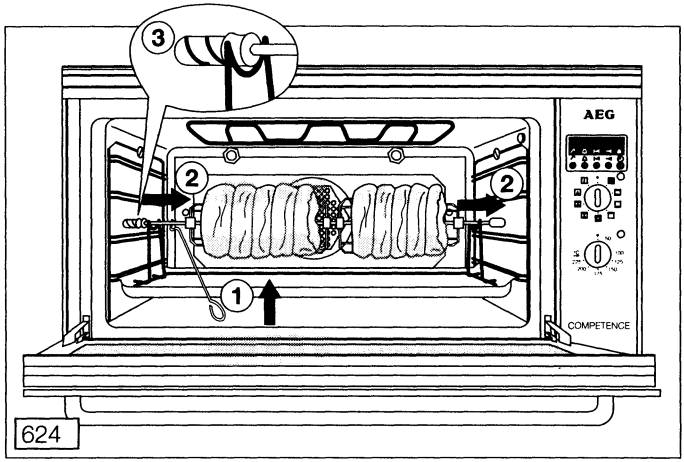
Type of meat	Meat temperature setting
Beef	
Braised beef	90-95°C
Roast beef or sirloin	
rare	45-50°C
medium	60-65°C
well-done	75-80°C
Pork	
Pork shoulder and rump of ham	
Neck	80-85°C
Loin (saddle)	
Smoked pork loin	75-80°C
Roast meat loaf	75-80°C
Veal	
Roast veal	75-80°C
Shin of veal	85-90°C
Mutton/Lamb	
Leg of mutton	80-85°C
Saddle of mutton	80-85°C
Roast leg of lamb	75-80°C
Game	
Rump of hare	
Leg of hare	70-75°C
Whole hare	70-75°C
Saddle of venison	70-75°C
Leg of venison	70-75°C
Poultry	
New chicken	80-85°C
Pullet	80-85°C
Duck	80-85°C
Goose	85-90°C
Turkey	80-85°C

Preparing the spit

Place the spit frame in the centre of the oven. Insert the spit in the frame support and fit one end into the driving axle.



Fitting and switching on the spit



Adjust only the operating mode and the temperature.

Tips for grilling

2 spit-roast chickens	250
Spit roast pork	220 - 250

Cooking time: approx. 1 hour - 1 hour and a half.

Select the grill operating mode and set the temperature at 250°C. Use the grill only with the oven door closed.
Pre-heat the oven for 5 minutes.
Place the dripping pan in the first groove from the bottom and the grill on the runner indicated in the table.

Dish	Runner	Cooking	
		1st side mins.	2nd side mins.
Pork chop/ Pork cutlet	3	10-15	10-15
Pork fillet	3	10-12	8-10
Sausages	3	8-10	6-8
Fillet steak	3	6-10	6-8
Toast	4	2-3	2-3
Toasted sandwiches	3	6-8	

Tips for cooking preserves

Use only fresh food, prepared according to the usual recipes. Cook a maximum of eight 1-1.5 litre preserve jars. Use only jars suitable for the purpose, all with the same height and capacity. The jars must stay perfectly still.

Fruit preserves
Cooking with hot air
Place the dripping pan in the first groove from the bottom. Pour about 1-2 litres of water into the dripping pan.
Set the hot air at 180°C. Check the cooking time. After about 40-60 minutes, the liquid in the first jars - especially at front right - should start to boil.
Switch off the oven and leave the jars in it for 30 minutes more (15 mins. for particularly delicate fruit, such as strawberries).

Vegetables and meat
When the liquid starts to boil, turn the temperature down to 150°C and continue cooking for another 30-60 minutes. Then switch off the oven and leave the jars in it for 30 minutes more.

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Tips for defrosting

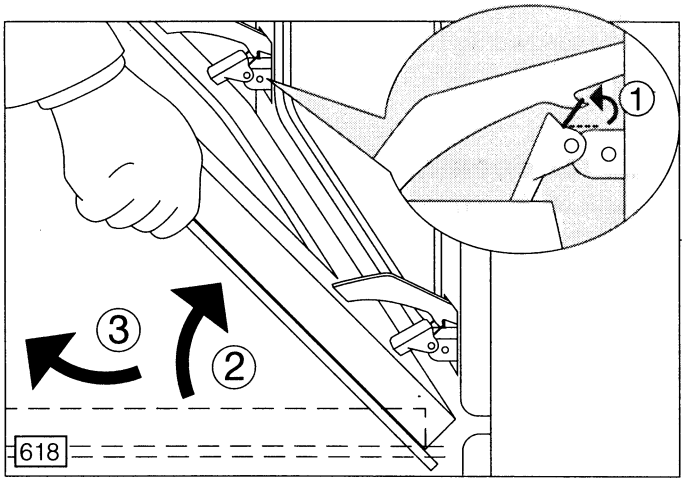
With hot air
Take the frozen food out of its packet and put it in a container, then place this on the grill on the second runner from the bottom.
Set the temperature at 150°C.

Cleaning and maintenance

Oven

The whole oven should be cleaned thoroughly from time to time. Disconnect the power and remove all the protection devices, switching off the automatic safety switch too.

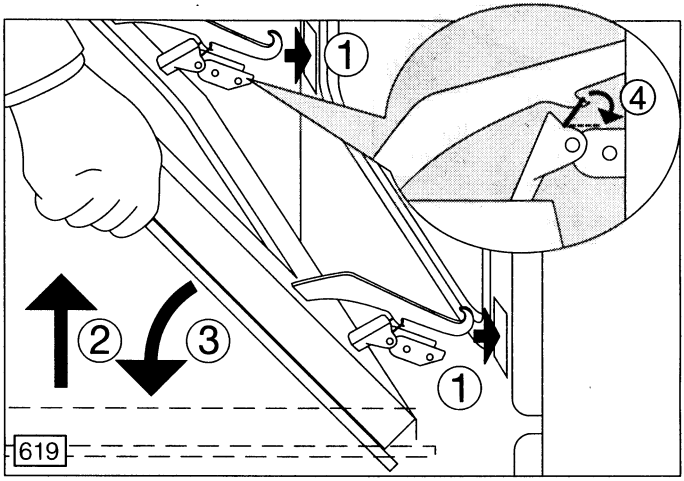
Removing the door
Open the oven completely. Lift the brackets on the door hinges. Grip the door on both sides, close it a few centimetres and lift it right up to extract it from the unit.



RP16-1 (N) 3/94

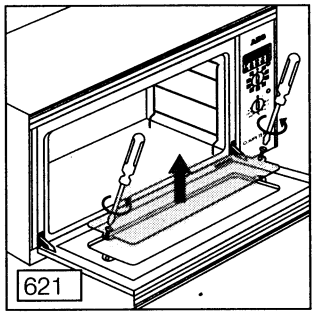
Fitting the door

Grip the door at the sides with both hands and insert the hinges in the corresponding slots in the oven. Push the brackets down towards the door hinges and close the floor.

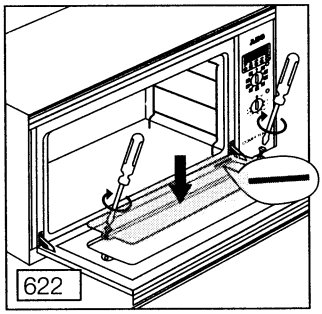


Extracting the glass panel

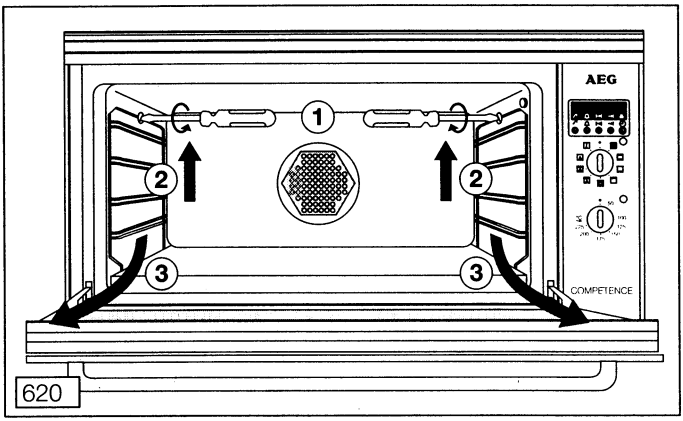
For thorough cleaning it is also possible to remove the glass panel. Just unscrew the retaining screws and gently lift the glass.



Attention:
When putting the glass back in place, ensure that the wording on the front can be read at the level of the right hinge. If it is incorrectly inserted the glass may be damaged; this risk is not covered by the guarantee.



Extracting the shelf runner
Slacken the screw **1** and extract the runner **2.**



Cleaning the catalytic plate
Pre-heat the empty oven with hot air to 250°C, then heat it for 30 minutes more.

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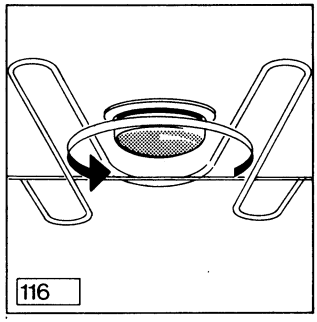
Cleaning and changing the bulb
(In units with two ovens, this is located on the rear wall in the small oven.)

Attention: Switch off the protection devices in the household system (fuse box) (extract the fuses from their holder).

To clean the glass cover and change the bulb it is possible to extract the protective glass on the top or rear wall of the oven, turning it to the left.
Put a cloth inside the oven to ensure that the glass does not break.

(For lighting, on the top or rear wall use only E14/230 V/ 40 W bulbs, on the side 25 W, to resist a heat of 300°C.)



Do not forget to take the cloth out of the oven.

Problems that you can solve by yourself

... the pilot lamps do not light up?
... the oven does not heat up?

1. Perhaps you have not switched on all the switches provided for the purpose or
2. the protections devices of the household system (fuse box) are disconnected.
3. **Important: Ensure that the oven door is perfectly closed!**

... the protection devices cut out continuously?
Call a competent installation technician.

... the oven light does not switch on?
See page 29 (Cleaning and maintenance).
Failure of the oven light bulb(s) is not covered by the guarantee.

... the oven will not switch on?
check whether:
... the time indication is flashing on the display:
If it is, reset the time.
... the clock buzzer is producing a continuous sound; if it is, press the button to stop it.
... the clock indication does not light up but the pilots lamps light?
... the indications on the display are incorrect?
... the duration and end of cooking time cannot be set?
In these cases there has been a mistake in the setting of the clock, or the electric power supply has been cut off for a short time.
Remove the fuses from their holder or switch off the automatic safety switch; the **wait about 30 seconds** and switch on again or replace the fuses.
Finally reset the time on the electronic clock.

If you require technical assistance, either for one of the faults described above or to check why the oven is not functioning correctly, remember that the visit of our technician will be at your expense even during the guarantee period.
AEG electrical appliances comply with the respective safety regulations. Repairs must be carried out only by competent technicians. If repairs are incorrectly carried out they may cause serious risks to the user.

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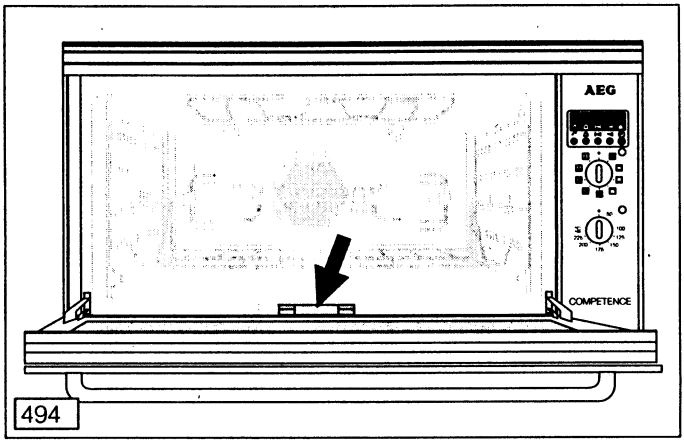
After-sales service

If you find that the indications in the instructions are not of any use in solving the problem, apply to the after-sales service, quoting the reference codes formed of 2 letters and the first 12 numbers on the identification plate.



This code enables the after-sales service to prepare the necessary spare parts quickly and efficiently, so that the oven can be restored to working order as soon as our technician comes to your home to check it. This saves extra transport and installation costs.
To help you keep note of the reference code where it can be easily found, we have prepared the space below which you can complete with the numbers on your own oven.

KD 611 ... ... - ... /

AEG Domestic Appliances Ltd
Customer Care Department
55-77 High Street
Slough
Berkshire SL1 1DZ

Telephone: 08705 350350